SPICY PRAWN KEBABS WITH THE CRATER RIM PINOT GRIS

Serves 4

INGREDIENTS

2 Tbsp mustard seeds

2 Tbsp olive oil

1 tsp lime juice

600g cooked and peeled prawns

¼ cup finely chopped parsley

Lemon slices for garnish

PREPARATION

1. Heat a small pan and add mustard seeds. Toast until just changing colour slightly and becoming fragrant (do not allow to burn) Remove from pan and allow to cool.
2. Grind cooled mustard seeds to a powder. Place in a large bowl and add olive oil and lime juice, adding more oil if the mixture is too dry.
3. Add prawns and cover in mustard seed mixture. Add parsley and stir through.
4. Thread prawns onto kebab sticks, with three prawns on each one.
5. Cook on grill until golden.
6. Serve with lemon on the side.